



Tamarack Garlic Farm

Premium Naturally-Grown Gourmet Garlic

Garlic Taking a Long Winter Nap

SPECIAL POINTS OF INTEREST:

- Garlic Planted!
- TV Appearance Next Fall
- Garlic Pizza Crust Recipe!
- Meet Farmer Molly!
- Garlic Powder & Garlic Salt Coming Soon!
- Planting Pictures

Our next crop of garlic was planted in October 2016 with the help of some great people! Approximately 31,000 cloves and 1,000 bulbils were placed in the soil with overall favorable weather.

We used local organic dairy compost on top of our raised beds for mulch to suppress weeds and winterkill, as well as to prevent heaving of plants in the spring.

By Mid-March we should see the plants emerging,... then the weeding begins!



Tamarack Garlic Coming to a Television Near You!

Inga Witscher-Orth from Wisconsin Public Television's "Around the Farm Table" stopped by the farm in October to learn about naturally-grown garlic. The production crew will be back during harvest to gather more footage.

Our episode also features local stops at Ecker's Apple Farm and Schwertel Family Farm's Roadside Stand. Look for the episode to air this coming fall! You can check out past episodes of Around the Farm Table at their website, www.aroundthefarmtable.com



Garlic Bread Pizza Crust

Ingredients:

1/8 cups warm water (100-105 degrees)
3 teaspoons active dry yeast
1 1/2 tablespoons honey
1 1/2 tablespoons olive oil
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon garlic powder
1 teaspoon dried basil
5 tablespoons unsalted butter
2-3 garlic cloves, pressed or very finely minced
2 tablespoons parmesan cheese



Directions: In a large bowl, combine water, yeast, honey and olive oil. Mix with a spoon, then let sit until foamy, about 10 minutes. Add in 2 1/2 cups flour, salt, garlic powder and dried basil, stirring with a spoon until the dough comes together but it still sticky. Using your hands, form the dough into a ball and work the additional 1/2 cup flour (you don't need to use all if it is not needed) in to the dough, kneading it on a floured surface for a few minutes. Rub the same bowl with olive oil then place the dough inside, turning to coat. Cover with a towel and place in a warm place to rise for about 1 1/2 hours.

Preheat oven to 375 degrees F. After the dough has risen, punch it down and place it back on the floured surface. Using a roll pin or your hands, form it into your desired shape (sometimes I use baking sheets and do rectangles or free form pizzas). Place the towel back over the dough and let sit in the warm place for 10 minutes. While the dough is rising again, melt 3 tablespoons of butter. Mix it with the garlic and 1 tablespoon of parmesan cheese.

Bring the dough back out and using a spoon or pastry brush, douse the outside edges with the butter and garlic mixture. You can spread the butter all over, just make sure to focus on the edges. Use it all up! Continue to make your pizza with your desired toppings. Bake the pizza for 23-25 minutes (or longer if needed, depending on your toppings), or until crust and cheese are both golden. While pizza is baking, melt remaining butter and combine with the last tablespoon of parmesan.

Remove pizza from oven and immediately brush the outside edges with parmesan butter, using it all up. Sprinkle a bit of parmesan over top if desired. Serve!

Meet Your Garlic Farmer: Molly Hovell

In this edition we introduce you to an important member of our garlic-growing family...

Name: Molly Hovell

Age: 35

Hometown: Medford, WI

Education: B.S. Mathematics Education, UW-River Falls

Hobbies: Curling, Reading, Quilting, watching my boys swim and play baseball

Family: husband, Jason; children, Conner (7) & Tucker (4)

Fun Facts: Marched at Lambeau Field during a Green Bay Packer Halftime Show in High School.

So...Why Garlic? I love to cook with it!



What's Next at the Garlic Farm?

We plan on making garlic powder, garlic salt, and minced garlic in late January/early February. We hope to have these products available for purchase locally and on our website to ship to your doorstep by mid-February!

Thanks again for ordering your naturally-grown garlic and garlic products from us at

www.tamarackgarlicfarm.com!



Planting-Fall 2016

